The Wilton Method of Cake Decorating

Course I

Cake Decorating



Aportacion de Esther

Thanks for making Wilton a part of your cake decorating experience. You will soon discover the fun, adventure and rewards that decorating brings to you and your family.

Cake decorating is easy to learn. Your Wilton Method Instructor is at your side every step of the way. Students who share your interest in decorating encourage you on. You will soon develop the skills needed to create spectacular cakes – and tempting appetizers, entrees and desserts.

I hope this class will inspire you to become the accomplished decorator that you want to be.



Vince Naccarato

Vincent Naccarato
President



Contents

Total product availability to support this course is at the discretion of the individual store.

Cakes in this book were decorated by both right and left-handed decorators.

Decorating Tools

To get the professional results you're striving for, you'll need some basic professional decorating tools. Your teacher will demonstrate the professional cake decorating tools you'll be using in this class. Be certain to ask any questions if you have them!

You already have many of the other "tools" you'll need right around your kitchen. Bring them to each class after this first lesson.

Tools from Your Kitchen

- Air-tight plastic containers for icing
- Apron
- Cellophane tape
- Container for supplies
- Damp cloth or sponge
- Note pad and pencil or pen
- Plastic bags to take home decorating tools used in class
- Pre-sifted confectioners' sugar
- Scissors
- Toothpicks
- Wax Paper
- Bath Towel

Course I Basic Decorating Supplies

In addition to the items from your kitchen, you'll need some basic decorating supplies for the course. These may include:

- Student Cake Decorating Kit (or equivalent), including decorator brush; disposable decorating bag (1); Featherweight decorating bags (2); flower nail no. 7; practice board set; small straight spatula; standard couplers (2); tip brush; tips 2D, 3, 12, 16, 21, 67, 104.
- Cake circles & boards
- Clear vanilla extract
- Small derby clown heads
- Meringue powder
- Parchment paper triangles
- Icing colors
- Piping gel
- Spatulas, large & small, straight or angled
- Tips 2010, 1, 2, 4, 352.
- Tool caddy
- Trim 'n Turn decorating turntable



Tool Caddy
Perfect carry and storage box for all your Wilton cake decorating class supplies--tips, colors, bags, spatulas, practice board, more!. Lift out tray. 15 1/4 in. long x 7 in. high x 7.5 in. deep.



Course 1 Student Cake Decorating Kit. Includes many of the items that you'll need in this cake decorating course: Decorator brush; Featherweight decorating bags (2); disposable decorating bag (1); flower nail no. 7; practice board set; small straight spatula; standard couplers (2); tip brush; tips 2D, 3, 12, 16, 21, 67, & 104. All components can also be purchased separately.



Practice Board Set. Reusable decorating board and patterns makes it easy to improve your decorating skills. Clear overlay allows you to decorate over each pattern for borders, figures, drop flowers, writing and printing.



Spatulas. Invaluable decorating tools have quality stainless steel blades with rosewood handles. Ideal for frosting cakes, filling decorating bags, color blending and striping bags with colored icing.



Featherweight Bags are lightweight vinyl-coated polyester; flexible, reinforced for strength and long lasting. Used with couplers when more than one tip is needed with the same color icing (e.g. shell borders in two sizes). Dishwasher safe.



Disposable Bags are strong, flexible plastic easy-to-handle and can be used with or without a coupler. Microwave melt Candy Melts® brand confectionery coating in them, too!



Parchment Paper Triangles are recommended when tip changes are not called for, particularly when using smaller amounts of icing (e.g. accent colors). Also recommended for brush striping application where concentrated icing colors could stain a Featherweight bag. Available in 12 and 15 in. sizes.



Triple-Star Tip #2010. Pipes three stars at once! Each one is comparable to a size 18 tip. It's a great time-saver and ideal for decorating large areas and character cakes.



Wilton Meringue Powder. The key ingredient in long-lasting, hard-drying royal icing used in Course 2). In Course 1, we use Meringue Powder as a stabilizer in our Class Decorating Buttercream Icing (recipe on p. 5). You can also use it to strengthen your sugar mold mixture. Use royal icing when you're making flowers in advance or decorating display cakes.



Piping Gel. Transparent gel with lots of decorating uses. Tint it any color you want for decorating or writing, or add a small amount to icing if you want to have a shinier finish. You can even use Piping Gel to stabilize whipped cream when you want to use that for decorating.



Wilton Flavorings and Extracts. Add taste without adding color. Available in Clear Vanilla Extract, Almond Extract, and Butter Flavor. Ideal for icing, cookies and cakes.



Trim 'n Turn Decorating Turntable. Decorate and serve on this all-purpose cake turntable. Made of durable plastic, 12 in. diameter stand holds up to 100 lbs. Easy-roll ball bearings allow you to turn cake easily as you level, torte, frost and decorate. Wipes clean with a damp cloth.



Wilton Icing Colors. Concentrated in a rich, creamy base; will not change icing consistency, fast-mixing and easy to use. Extensive color range makes it convenient for you to achieve the colors you need and want.



Publications. The annual **Wilton Yearbook of Cake Decorating** presents over 200 new cake ideas for all occasions. Full-color pages feature easy-to-follow directions; a complete How-to-Decorate section featuring new borders, flowers and techniques; plus a vast selection of exclusive new products. A candy making section is also included. The annual **Pattern Book** supplies the patterns to help you create the designs from the yearbook.



Pattern Press Sets. Imprint into iced cakes for a easy guideline of lettering, words, script, designs and more.



Cake Icer Tip. Lets your frost a cake the fast, easy way. For a smooth surface, place the serrated side to the cake. For a ribbed effect, place the smooth side to the cake. It's so easy to get a perfectly uniform finish...great for icing the sides of shaped and character cakes! For fewer refills while decorating, use the Cake Icer Tip with the larger **16 in. Featherweight Bag.**



Show 'N Serve Cake Serving Boards. Beautiful scalloped edge and lace pattern boards present baked goods perfectly. Protected with a grease-resistant coating. Available in five sizes.

Cake Circles. Sturdy corrugated cardboard shapes can be covered with Wilton Fanci-Foil Wrap. Use them to practice on, too!



Bake Even Cake Strips. Innovative way to bake perfectly level, moist cakes and avoid high-rise centers, cracked tops or crusty edges. Just dampen and wrap around pan before baking.



Cake Leveler. Metal slicer that easily levels and tortes cake layers up to 10 in. diameter and 3 in. high.

Lesson 1
The Fundamentals

Successful decorating begins with the fundamentals. Lesson 1 presents this knowledge and shows you how to use it! Note that there's a glossary at the end of your lesson book. If words seem unfamiliar to you, look them up for easy-to-understand definitions.

Icings and Ingredients

Regular icing is the overall covering for the cake—the base for your decorating. **Decorating icing** is what you use to make designs and decorating effects. Decorating icing is usually stiffer than regular icing, yet dries to the same smooth finish. Always match icing consistency to the decoration you wish to make to ensure best results.

Each icing ingredient plays an important role in successful icing.

Pure Cane Confectioners' Sugar (also known as Icing Sugar) is a sweetener. Sifting it also helps to make the icing smoother.

Butter or solid vegetable shortening creates the texture. The more you use, the creamier it will be; the less you use, the drier. Butter is tastier than shortening but it will not produce pure white icing. Wilton Butter Flavor gives all-shortening icings a rich, buttery flavor.

Meringue Powder is used instead of egg whites in royal icing. It enables you to rebeat royal icing to restore stiffness; it can also be used to help stabilize buttercream icing.

Liquid is used to achieve proper consistency. Water, fruit juice, milk, cream or light corn syrup can be used.

Flavors or extracts are used to enhance icing flavors. Wilton Flavors and Extracts add no color and will help you achieve a pure white icing.

Salt adds flavor to buttercream icing if you're using shortening rather than butter and cuts down on the very sweet taste.

Buttercream Icing is the best tasting of all the decorating icings. Creamy and easy to manage, you can make decorations in advance, then freeze them until it's time to decorate.

Class Decorating Buttercream Icing keeps it's consistency for several hours without refrigeration, so you can use it in class, save it and reuse time after time as you practice.

Home Decorating Buttercream Icing contains butter or margarine to improve its flavor, but you must refrigerate it to keep it stiff enough for best decorating results. It's for home use. When you are frosting a cake that you will bring to class and decorate, use the **thin consistency** of either the class decorating or home decorating buttercream icing for frosting. Both recipes may be stored for two weeks if you refrigerate them in air-tight containers. To reuse, let the icing come to room temperature. Then rebeat it on medium speed for approximately one minute to restore its original consistency. To prevent air bubbles in the icing, do not overbeat or use high mixing speed.



Class Decorating Icings

Stiff Consistency

For flowers with upright petals.

Yield: 3 cups

- **1 teaspoon Wilton Clear Vanilla Extract**
- **2 tablespoons milk or water**
- **1 cup solid vegetable shortening**
- **1 tablespoon Wilton Meringue Powder**
- **1 lb. sifted confectioners' sugar (approximately 4 cups)**
- **optional— 1/2 tsp. butter extract may be substituted for 1/2 of the vanilla. A pinch of salt may be added.**

Sift confectioners' sugar and meringue powder into a large mixing bowl, set aside. Cream shortening, flavorings and milk or water. Gradually add sifted dry ingredients and mix on medium speed until all ingredients have been thoroughly mixed together. Blend an additional minute or so, until creamy.

To make a double recipe of icing, just double the ingredients: use 2 teaspoons Wilton Clear Vanilla Extract 4 tablespoons milk or water, 2 cups solid vegetable shortening, 2 tablespoons Wilton Meringue Powder, 2 lbs. sifted confectioners' sugar and (optional) 2 teaspoons butter extract and a pinch of salt. Follow recipe instructions for mixing.

Medium Consistency

For borders and flowers with petals that lie flat.

Add one teaspoon of milk or water to each cup of stiff consistency icing (one **additional** tablespoon of liquid when you are using the full recipe). Mix until all ingredients are well blended.

Thin Consistency

For writing, making stems, leaves and frosting a cake.

Add two teaspoons of milk or water for each cup of stiff consistency icing (two tablespoons of **additional** liquid for the full recipe) Mix until all ingredients are well blended.

Home Decorating Icings

Follow the Class Decorating Buttercream Icing recipe, except make the following substitution: For 1 cup of solid vegetable shortening, substitute 1/2 cup solid vegetable shortening and 1/2 cup softened butter or margarine.

Chocolate

Follow Home Decorating Buttercream Icing recipe. Add 3 ounces of melted Bittersweet Chocolate. If a darker color is desired, add Brown Icing Color.

Filling/Frosting

Make a full recipe of stiff consistency Home Decorating Buttercream Icing, add two tablespoons light corn syrup and mix until ingredients are thoroughly blended. Perfect for filling and frosting.

Turn your room lighting into room fresheners! Dab Wilton Vanilla, Butter or Almond flavorings on cold light bulbs throughout the house. When turned on, lights will warm the flavorings and give the room a "just baked" fragrance.

TEACHER'S TALK

See pages 40 & 41 for great baking tips.

Use Meringue Powder in place of egg whites! Meringue Powder acts as a stabilizer, keeping shortening and other liquids from separating, especially in hot weather. Add 1 to 2 tablespoons Meringue Powder to boxed cake mixes to help cakes rise higher.

Decorating bags are not just for icing—use for piping dough for dumplings, filling cream puffs, refilling twice baked potatoes.

Turn Wilton Ready-To-Use Decorator Icing into a delicious poured fondant icing for petit fours or mini cakes. Simply remove cover and foil, place icing container in microwave and heat at 50% power for 30 seconds, stir; heat and stir at 15 second intervals until smooth and pourable. Enhance its flavor with Wilton Almond Extract, Vanilla Extract or Butter Flavor. Add nuts, coconut, chocolate chips or chopped dried fruit and it becomes a scrumptious cake filling, too.



Preparing The Bag

Decorating bags hold the icing and decorating tip so you can create all kinds of decorations.

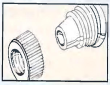
In this class, you'll be using three types of bags: Featherweight, Disposable, and Parchment.

Lets see what makes each of these bags unique:

Featherweight Bags are lightweight, strong, washable polyester. Specially coated to prevent any seepage of grease, these bags can be used over and over and still stay flexible.

Disposable Bags are clear plastic. Handy for fast decorating, these bags are just thrown away when the decorating is done.

Parchment Bags are made from parchment paper triangles. Generally, you'll use parchment bags to make decorative highlights with small amounts of icing, then discard each bag when it's empty. We recommend using a new parchment bag after each use.



The Coupler, and How It Works

Using a two-part device called a coupler lets you interchange several decorating tips without changing the bag.

The two parts of the coupler are the base and the ring. The base fits INSIDE THE BAG, then you put the decorating tip of your choice over the portion of the coupler that sticks out of the bag. When you screw the ring on, you've locked the decorating tip onto the coupler and bag.

Featherweight & Disposable Bags

These bags can be used with or without a coupler. To use without a coupler, cut the pointed end of the Disposable Bag (Featherweight Bag is ready to use). Simply drop the decorating tip you want into the bag with the narrow end of the tip down.

Using Couplers

Featherweight Bags

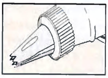
A new Featherweight bag will have to be trimmed with scissors to accommodate the coupler base. First, twist the ring off the coupler base. Drop the coupler base, narrow end first, into the bag and push as far down as you can.



With a pen or pencil, mark the spot on the outside where the bottom thread is outlined against the bag material. Push the coupler back up into the bag, and cut across where you have made the mark.



Push the coupler base back down through the bag opening. One thread should be showing.



Choose the decorating tip you want to use and slip it onto the coupler base. Now twist the coupler ring over the tip, locking it in place. Changing decorating tips is easy: Twist off the ring, replace with new tip, then screw the ring back on.

Disposable Plastic Bags

Unscrew coupler ring. Notice that the threads in the coupler base start about 1/2 in. above the tip. Push the coupler base into the bag as far down as possible. With scissors, trim bag about 1/4 in. below bottom edge of coupler. Position decorating tip over coupler base and bag. Screw ring in place to secure. To change decorating tips, unscrew ring, replace decorating tip and screw on ring.

Closing the Bag



Unfold the cuff and twist the bag closed, forcing the icing down into the bag. You can make sure you've released any air trapped in the bag by squeezing some of the icing out of tip into the bowl. This is called "burping" the bag.

Holding the Bag



To hold the Featherweight and Disposable bag, place the twist in the V between your thumb and forefinger. Remember that it's important to be able to apply pressure with all your hand. Fatigue in any one finger may signal a problem in your grip. While you're decorating, it will help if you steady the tip of the bag with one or two fingers of your other hand. This helps support the weight of the bag.

Filling the Bag

The most important thing to remember is don't overfill, or icing may squeeze out the wrong end. The right amount of icing to start with is about 1/2 cup.



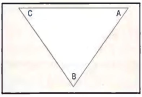
Fold down the top to form a generous cuff, and hold the bag beneath the cuff. Use your spatula to fill the bag with approximately three tablespoons of icing at a time.



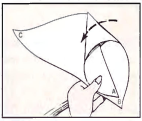
To remove icing from the spatula, hold the bag on the outside between the thumb and fingers. Then pull the spatula out of the bag, using the bag and your fingers to squeeze the icing off.

Parchment Bags

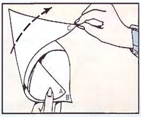
Here's How to Prepare the Parchment Bag:



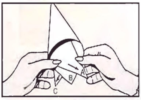
Note that the points of the triangle have been labeled A, B, C in the drawing. Place the triangle on a flat surface with the B facing you.



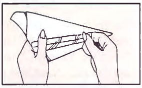
Curl A up and under, bringing it toward you until points A and B meet. The curled edge from A should lie on top of the edge between C and B, as the drawing shows.



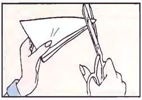
Hold points A and B together with your left hand while you pick up C with your right. Wrap C around to meet points A and B in back. All 3 points align to form 1 point. This helps form the cone; the point should be sharp.



Hold the bag with both hands, thumbs inside and slide A and C in opposite directions to make the upsidedown "W" as shown.



Finally, fold the points of the bag down into the bag, tear 2 notches along folded edge and fold top down. Tape the ouside seam of the bag if desired.

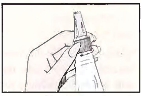


To make the opening for your decorating tip, clip $^3/_4$ in. off the end of the bag. It is better to be cautious in the beginning with the amount you cut off—the tip will drop right through if the opening is too large. Drop the tip in, narrow end first. Make sure the small end of the tip protrudes through the opening. Don't be concerned if the tip doesn't fit snugly, the icing will hold it in place.



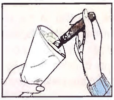
Using the Coupler

Prepare your parchment bag. After you have taped the bag, unscrew the coupler. Insert the coupler base narrow end first and push as far down into the bag as possible. Holding the tip in place with one hand, twist on the ring. When secure, tear away the tip of the parchment bag. Unscrew the ring, position

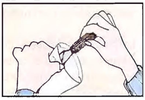


the decorating tip on the coupler and twist on the ring, locking the decorating tip in place.

Filling the Bag

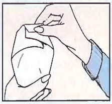


Hold the bag near the bottom. Using your spatula, scoop about three tablespoons of icing at a time and place well down into the bag. Fill the bag only half full.

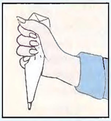


Remove the icing from the spatula as with the Featherweight and Disposable Plastic Bags. Hold the bag on the outside between your thumb and fingers, then pull the spatula out of the bag, using the bag and your fingers to squeeze the icing off.

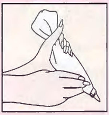
Closing the Bag



Squash the top of the bag flat above the icing and fold in first one side, then the other and finally the top. Continue to roll top down, twist and hold the bag closed as shown.



Special Note to Left-Handed Decorators



Hold the decorating bag in your left hand and guide the decorating tip with the fingers of your right hand. If the instructions say to hold the decorating bag over to the right, you should hold the decorating bag over to your left. A right-handed person should always decorate from left to right. A left-handed person should always decorate from right to left. The only exception to this rule, of course, is writing or printing—everyone decorates from left to right!

Preparing the Cake

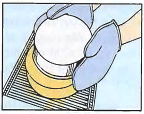
The time spent preparing and frosting your cake will pay off with a smooth surface that makes your decorations look professional.

There's a real difference between frosting a cake **that will be decorated** and just frosting a cake. Let's look in detail at the five steps that are involved:

1. **Baking** your cake and removing it from the pan carefully results in a cake surface with no cracks, less crumbs and a surface that's ideal for frosting.
2. **Leveling** the cake removes the crown from the cake center and gives you a smooth decorating surface. If you've baked two layers, you will need to level both of them.
3. **Torting** the cake layer splits it in half, adding extra height to the cake, making it look and taste special, too.
4. **Filling** helps hold the cake layers together and adds flavor. Filling can be frosting, preserves or pudding.
5. **Frosting** the cake is the last step. First you'll spread the frosting on, then you'll smooth it.



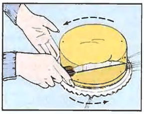
1. Baking



Preheat oven to the temperature specified in the recipe. Generously grease the inside of the pan using a pastry brush or paper toweling and solid vegetable shortening (don't use butter, margarine, or liquid vegetable oil). Spread the shortening so that all indentations are covered. Sprinkle about 2 tablespoons flour inside the pan and shake so that flour covers all greased surfaces. Turn pan upside down and tap lightly to remove excess flour. If any shiny spots remain, touch up with shortening and flour.

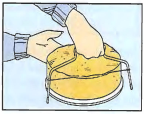
When baking in Wilton Pans, use the recommended batter amounts and the specific baking instructions provided with the pan. Pour cake batter in pan and bake in a preheated oven for the time specified in the recipe. Remove cake from oven and cool in pan on rack for 10 minutes. To unmold from pan, place cooling rack against cake and turn both cooling rack and pan over. Lift pan off carefully. Cool at least one hour. Brush off loose crumbs before frosting.

2. Leveling



Using a Knife

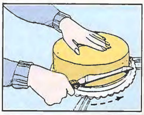
Place the layer on a cake circle onto the Trim 'N Turn Decorating Turntable. Make sure the cake is at eye level, so you are looking directly at the side of it. While slowly rotating the stand, move serrated knife back and forth across the top of cake in a sawing motion to remove the crown.



Using the Wilton Cake Leveler

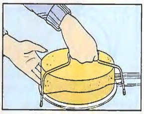
The Wilton Cake Leveler can be used on cakes up to 10 in. wide and 3 in. high. Simply position ends of the cutting wire into notches at desired height. With legs standing on work surface, cut into crusted edge using an easy sawing motion, then proceed by gently gliding through cake.

3. Torting



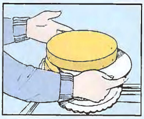
Using a Knife

Place one hand on top of the layer so that you can rotate the stand. Hold the serrated knife in the other hand with the middle of the blade positioned midway up the side of the layer. While slowly turning the layer, move the knife back and forth to cut the layer in two.



Using the Wilton Cake Leveler

Torting is easily accomplished with the Wilton cake Leveler. Simply follow the same directions as Leveling, above.

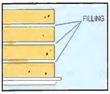


Separating Layers

Carefully slide the top torted layer onto a cake circle.

Repeat process for each additional layer.

4. Filling



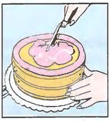
Fill a decorating bag with **medium consistency frosting** without mounting a tip on the coupler, or use tip 12.

Make a dam by squeezing out a circle of frosting 3/4 in. high and at least 1/4 in. from the outside edge of the layer (this will help prevent filling from seeping out). Don't worry, it will be



squashed down when the next layer goes on top. If coupler has a slot opening on the side, keep the slot facing downward as you squeeze.

Now, fill inside the circle with frosting, preserves or pudding. Place next layer on top, making



sure it is level. Repeat until all layers are assembled on the decorating stand. Invert the leveled layer to be placed on top so the smoothly baked bottom of the cake will be frosted as the top of the cake.

5. Frosting

With a large angled spatula, place a large amount of thin consistency frosting on the center of the cake top. (Fig. A) Spread across the top, pushing the excess down over the edges onto the sides. Cover sides of cake with the excess (Fig. B), using more if needed. Smooth the side of the cake first. Hold the spatula upright against the side of the cake, slowly spin the stand without lifting the spatula from the cake's surface. Return excess frosting to the bowl.

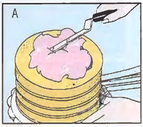
Smooth the top last, again using the edge of the large spatula. Sweep the edge of the spatula from the rim of the cake to its center, then lift it off and remove the excess icing.

Rotate the cake slightly and repeat the procedure, starting from a new point on the rim, until you have covered the entire top surface. Finally, smooth the center of the cake by leveling the frosting with the edge of your spatula.

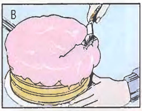
Another way to smooth the surface is to dip the spatula in hot water, wipe dry and glide it across the entire surface using the same procedure.

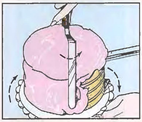
The trick to keeping crumbs out of your frosting is keeping your spatula on the frosting—never allow it to touch the surface of the cake.

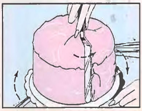
A

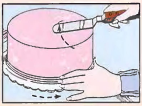


B



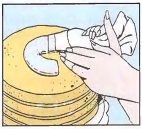




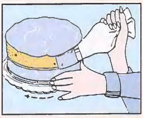


Set cake aside to crust over before further decorating.

Using the Cake Icer Tip



Trim a 16 in. Featherweight Bag to fit tip 789. Fill bag half full with thin consistency icing. Starting in center of cake top, hold bag at 45° angle lightly pressing tip against cake. Squeeze a ribbon of icing in a continuous spiral motion to cover cake top, with last ribbon forcing icing over edge of cake top.



Hold bag at a 45° angle lightly pressing tip against cake side. Squeeze out icing as you turn the cake slowly. If cake is a 2-layer, repeat the process until the entire cake is covered. Smooth the sides and top as previously stated.

TEACHER'S TALK

For a perfectly smooth decorating surface, lay Wilton Parchment Paper on iced cake top after it has crusted over, gently smooth with palm of hand.

Pan grease can be made using 1 1/4 cup shortening, 1/4 cup oil and 1/4 cup flour. Mix well, store in airtight container. Does not need refrigeration.

Try a Trim 'N Turn Turntable for decorating ease—there's no lip to get in the way of your decorating. Makes a great Lazy Susan for a picnic table, too.

Use Cake Icer Tip 789 and a 16 in. Featherweight Bag to make quick and easy bar cookies. Also use to spread any type of soft dough to a uniform thickness.

Wilton Cake Pans mold candy, jello, bread, ice cream and ice—even bake giant cookies! Match the shaped pan to your party theme!

3 Essentials of Decorating

Every decoration you make is the result of three things working together:
1. Icing consistency,
2. Correct bag position and
3. Pressure control
Understand these three essentials and you'll get perfect decorating results!

1. Icing Consistency

If the consistency of your decorating icing isn't just right, your decorations won't be right either. Just a few drops of liquid will make a great deal of difference in your results.

Stiff Icing holds a 3/4 in. peak on the spatula. Use it for flowers with upright petals—if icing is not stiff enough, petals will droop.

Medium Icing is used for flowers with flat petals and for borders—when the icing is too stiff or too thin, you can't get the uniform designs that characterize a perfect border.

Thin Icing is used for writing, stems, leaves and for frosting a cake.







2. Correct Position

The way your decorations curl and point and lie depends not only on the icing consistency but also on the way you hold the bag and the way you move it.

Bag positions are described in terms of both **angle** and **direction**. Angle refers to the position of the bag relative to the work surface. There are two basic angle positions:

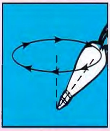


90° angle, or straight up, perpendicular to the surface. Used when making stars or flat flowers or rosettes.

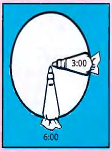


45° angle, or half way between vertical and horizontal. Used for writing and borders.

The angle in relation to the work surface is only half the story on a bag position. The other half is the direction in which the back of the bag is pointed.



When you hold the bag at a 45° angle to the surface, you can sweep out a circle with the back end of the bag by rolling your wrist and holding the end of the tip in the same spot. (If you do not have a bag, try it with a pencil.) Pretend that the circle you formed in the air is a clock face. The hours of the clock face correspond to the direction you should point the back end of the bag.



Look for these clock icons throughout Course I. They'll show you at a glance, in which direction to point the back of the bag.



3. Pressure Control

The size and uniformity of your icing design are affected by the amount of pressure you apply to the bag and the steadiness of the pressure—how you squeeze and relax your grip on the decorating bag. Your goal is to learn to apply pressure so consistently that you can move the bag in a free and easy glide while just the right amount of icing flows through the tip. Practice will achieve this control.







Note to Left-Handed Decorators

When bag positions differ from those of the right handed decorator, the position is listed in parentheses.

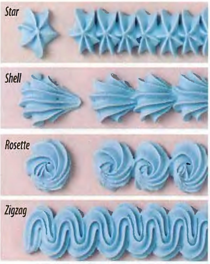
Tips

The tip you pick determines the shape of your decoration. There are six basic decorating tip types, each of which is available in various sizes. Notice the characteristic openings on each family and the variety of designs each will produce.

Star



Sizes 4B, 14, 16, 18, 19, 21, 32, 199, 2010



Drop Flower



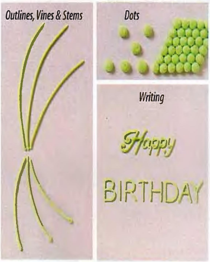
Sizes 2D, 30, 106, 129, 136, 190, 224, 225



Round



Sizes 1, 2, 3, 4, 5, 7, 12, 233



Leaf



Sizes 65, 67, 70, 352



Rose



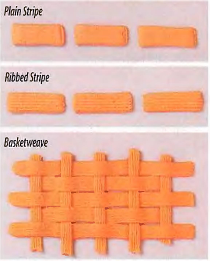
Sizes 101, 103, 104, 124, 127



Basket



Sizes 47, 48, 789



Color

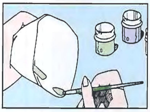
Vital to your decorating, color adds realism to character cakes and personalizes special event and holiday cakes. Wilton Icing colors are concentrated in a rich creamy base, are fast-mixing and easy to use, and will not change icing consistency. The extensive range of icing colors makes it convenient for you to have the colors you want and need without the guesswork of mixing.

Basic Color Mixing

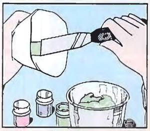
Begin with white icing and add color a little at a time until you achieve the shade you desire. Use a toothpick to add icing color—just dip it into the color, swirl it in the icing, and blend well with spatula. Always use fresh toothpicks when adding more color. Colors intensify or darken in buttercream icing 1-2 hours after mixing, so keep this in mind when mixing colors.

Always mix enough of any one icing color. It is difficult to duplicate an exact shade of any color. To mix deep or dark color icing (such as red, black, brown), you will need to add color in larger amounts. You may want to add flavor or extract to cut the taste of the color.

Coloring for Special Effects



Brush Striping gives multiple and deep color effects to icing. Apply one or more colors to the inside of the parchment paper bag with a brush. Fill the bag with white or pastel-colored icing, and as the icing is squeezed past the color, out comes striped decorations.



Spatula Striping produces two-tone and realistic pastel tones in flowers and figure piping. Using a spatula, stripe the inside of a decorating bag with pastel-colored icing. Then fill the bag with white icing, or another shade of the same color as the striping. Squeeze out decorations with pastel contrasts.

TEACHER'S TALK

Practice! Practice! Practice! Remember, only by practice at home can you master the techniques you learn in class. Lesson 1 is particularly important because it contains the real basics that are essential to your cake decorating success. So be sure to practice until every movement comes naturally!

For a distinctive color striping effect, use Wilton Ready-to-Use Gel In A Tube to color stripe the inside of a bag. The result is softer, glistening color accents!

Getting Ready For Lesson 2

Read through Lesson 2 at home. Have any questions? Write them down and bring them to class to be answered and discussed!

Here's what to bring to the next class:

- A cake on a Fanci-Foil covered cake board (or use a doily and cake board).
  If you choose to decorate a cake baked in a character or shaped pan, be certain you have read the instructions that come with the pan so that you are familiar with the outlining and facial feature techniques (you'll also need Class Decorating Buttercream in colors and amounts specified in the character pan cake instruction). If you choose to decorate a round or square cake, frost your cake at home before class.
- Icings*:
  - Class Decorating Buttercream—2 c. medium consistency to practice borders.
  - Class Decorating Buttercream—2 c. stiff consistency to practice starting the rose.
  - Class Decorating Buttercream—1 c. thin consistency to practice writing and printing.
- Tips:
  - Star tips 16 and 21
  - Triple Star Tip 2010 (optional)
  - Round tips 2, 3, and 12
  - Tips needed for your particular cake
- The tools from your kitchen listed on p. 2
- Parchment triangles
- Small spatula
- Pattern presses, Cookie cutters (optional)
- Wilton icing colors
- Flower nail no. 7
- Practice board
- Featherweight bags
- Standard couplers
- A few 1 1/2 in. waxed paper squares
- Piping gel

***To save time in class, fill decorating bags at home!** You'll need: A Featherweight Bag fitted with a coupler tip 16 and medium consistency Class Decorating Buttercream Icing; a parchment bag with tip 12 and stiff consistency Class Decorating Buttercream Icing; a parchment bag with tip 3 and thin consistency Class Decorating Buttercream Icing.

Lesson 2
Starting to Decorate

You're well prepared—you know the fundamentals and your cake is ready. Now the real fun begins. You're ready to start decorating!

Lesson 2 presents basic cake decorating techniques. We'll guide you through them, step-by-step. And we have some great decorating ideas to share with you!



Star Tip Decorating

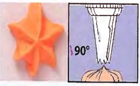
The star creates the most celebrated, yet easily accomplished decorations!
Puffy rosettes, majestic stars... scrolls... swirls... garlands... shells... fleur-de-lis and more.
Even some of the prettiest flowers around are made with one quick squeeze!

The serrated edges of the star tip make ridges in the icing as you squeeze it out. The angle at which you hold your icing bag and the way you move it determines the many different decorations you can make. Today, you'll learn three essential decorations with your star tip.

Getting Ready:

- Set up your practice board.
- Insert a coupler base in your Featherweight bag and lock star tip 16 onto it with your coupler ring.
- Fill bag half full with medium consistency Buttercream Icing for practice.

Star



Tip: 16
Icing: medium consistency
Positions:
— Bag: 90° angle (straight up)
— Tip: 1/4 in. above surface

Sequence:

1. **Squeeze firmly.**
2. **Stop squeezing, lift tip away.**

Hold decorating bag straight up; the tip should be between 1/8 and 1/4 in. above surface, as shown. Squeeze bag to form star, stop pressure and pull tip straight up and away. Increase or decrease pressure to change star size.

Stars will be neatly formed only if you stop squeezing before you pull tip away. See what happens if you forget and continue to squeeze as you lift the bag (A), or if the tip is not kept straight up (B).



Try This:
Pipe a series of stars all the same–in height and width.



Star Border

is a line of stars used to edge a cake or outline an area on the cake surface. Make the stars as uniform as possible, and place them close enough together so there are no gaps between.



Star Fill-in

is a method of covering a section or the entire surface of the cake with stars. Pipe the stars evenly and close together, adjusting the tip position slightly each time so that the points of the stars interlock and cover the entire area without any gaps.



Triple Star Tip

pipes three stars close together at once. Stars are equal in size to tip 18. The Triple Star Tip covers large areas of cake quickly and easily. As you pipe stars, turn tip to interlock.





Curving Line





Tip: 16
Icing: medium consistency
Positions:
— Bag: 45° angle 3:00 (9:00)
— Tip: lightly touching surface

Sequence:

1. **Squeeze and draw gentle waves.**
2. **Stop squeezing, lift tip away.**

Hold decorating bag at a 45° angle to surface, allow tip to touch surface lightly. Using a wavelike motion, draw tip steadily along surface, and at the same time squeeze it evenly. To end the line, stop squeezing bag, then lift tip away.

Note: You have to think about two motions simultaneously—the swing of your hand, which determines the height of the waves and the distance between them, and the pressure on your bag, which determines the width of the line. Strive for uniform thickness and even spacing of curves as you go.

Look at the end of your line. A ball of icing or an upturned point can mean you continued to squeeze out icing after you ended the line.

Try This:

Experiment by lifting the tip slightly (about 1/4 in.) off the surface as you pipe out your icing. Note that the line is more rounded. You may choose to do that for a slightly different effect. This is the same technique used for outlining, as on character cakes.





Tight Zigzag

Tip: 16
Icing: medium consistency
Position:
— Bag: 45° angle 3:00 (9:00)
— Tip: lightly touching surface

Sequence:

1. **Squeeze and draw tight waves.**
2. **Stop squeezing, lift tip away.**

Hold decorating bag at a 45° angle with the tip lightly touching surface. Steadily squeeze and draw the tip along the surface in an up and down motion, shorten the distance from the peak of one wave to the peak of the next so that there is no gap between them.

TEACHER'S TALK

You can substitute tips from the same basic group that are close in size for one another. The effect will be a slightly smaller or larger decoration.

Decorate other foods! Use Star Tip 21 or larger to cover tops of pies with whipped cream or meringue; top appetizer crackers and celery sticks with cream cheese; fill deviled eggs; garnish roasts with mashed potatoes.

Want an impressive look in a hurry? Use tight zigzags to cover the entire side of a cake!



Round Tip Decorating

Basic tips of such simple design do so much! Round tips have plain, round openings. Use the smaller round tips for lettering, lines, dots and beads, stringwork, scrolls, stems and vines; use the larger round tips for borders and figure piping! Today, you'll learn three essential decorations with the round tip.

Getting Ready:

- Set up your practice board.
- Insert a coupler base in your Featherweight bag and lock round tip 3 onto it with your coupler ring.
- Fill bag half full with thin consistency Buttercream Icing.

The Write Technique

Writing with icing is not the same as using a pen or pencil where the motion originates with the wrist. When you use a decorating bag, you must move your whole arm to write effectively. As you practice, you'll see that all the letters are made up of straight and slanted lines and circles and half circles. You're already familiar with these motions from your earlier practice with curving lines. Take the time, however, to practice the lines and curves with thin icing once again so that you can do them smoothly. Once you have mastered the motions, just combine them for the letters and there's your personalized message.

Note: If you have trouble keeping the letters from running up or downhill, make a guide line in the frosting. Draw a line using a toothpick or press a line across cake using the Wilton Cake Leveler or Decorating Comb.

Writing



Tip: 3
Icing: thin consistency
Position:
— Bag: 45° angle 3:00 position
— Tip: lightly touching surface

Sequence:

1. **Squeeze steadily.**
2. **Glide along surface, wrist straight.**
3. **Stop squeezing, lift away.**

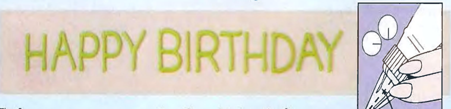
Hold decorating bag at a 45° angle in the 3:00 position, with tip lightly touching surface. Steadily squeeze, gliding along surface in a smooth continuous motion. Remember to keep your wrist straight, moving your entire forearm as a single unit.

After you begin to master the curves and swings of the letters, lift the tip up slightly as you write. You'll find you have more control if you let the icing draw out slightly over the surface as you write.

Try this:

Practice making a series of "C" curves, trying to make them all the same. Practice writing "Happy Birthday" and "Best Wishes".

Printing



Tip: 3
Icing: thin consistency
Position:
— Bag: 45° angle 6:00 for vertical and curving lines; 3:00 (9:00) for horizontal lines
— Tip: lightly touching surface

Sequence:

1. **Squeeze steadily, lightly touch tip to surface to attach.**
2. **Raise tip slightly and continue to squeeze.**
3. **Stop squeezing, touch tip to surface, pull tip away.**



Hold decorating bag at a 45° angle in the 3:00 position with tip lightly touching surface. With a steady, even pressure, squeeze out a straight line, lifting tip off the surface to let icing string drop, being careful to stop squeezing before you touch tip to surface and pull away. That prevents tails from forming. Touch tip to surface, pull away. Be sure the end of the tip is clean before you go on to another line.

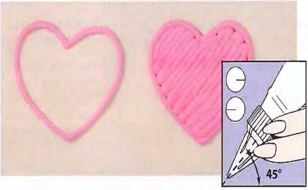
Try this:

Make a series of straight lines and then a series of curves. Curves and vertical straight lines should be made with the bag in the 6:00 position. Horizontal straight lines should be made with the bag in the 3:00 (9:00) position. Finally, practice printing "Happy Birthday" and "Best Wishes."



Outline/Pipe In

Tip: 3
Icing: thin consistency
Position:
— Bag: 45° angle 3:00 (9:00)
— Tip: lightly touching surface



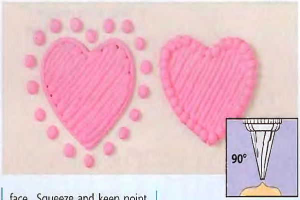
Sequence:

1. **Touch tip to surface**
2. **Lift tip slightly, squeeze, guide tip along surface.**
3. **Stop squeezing, touch tip to surface, pull away.**

Hold decorating bag at a 45° angle and touch tip to surface. Now raise tip slightly and continue to squeeze. The icing will flow out of tip while you direct it along surface. To end an outline, stop squeezing, touch tip to surface and pull away. To Pipe In: After area is outlined, squeeze out in a zigzag motion to fill area.

Dots

Tip: 3
Icing: thin consistency
Position:
— Bag: 90° angle (straight up)
— Tip: slightly above surface



Sequence:

1. **Squeeze, keeping tip in icing.**
2. **Stop pressure, pull tip up and away.**
3. **Clean point away.**

Hold decorating bag straight up with tip slightly above surface. Squeeze and keep point of the tip in icing until dot is the size you want. Stop pressure, pull away.

Try this:
When making large dots or balls, lift tip as you squeeze to allow greater icing build-up.

TEACHER'S TALK

Wilton Pattern Press and Message Press Sets imprint lettering, words, phrases, scrollwork, garland, curves and much more. Use them to make precise decorations, perfect lettering and intricate designs that look difficult but are not!

Highlight writing and printing by over-piping lettering in a different color.

Creative Cookie Colors! Before baking, decorate cut out cookies with tinted cookie dough. Thin cookie dough with a few drops of water at a time until it's thin enough to pass through a small round tip (tip 3, 4, or 5). Pipe decorations on cookies and bake following recipe instructions.



Piping Gel

Adds shimmering accents, colorful highlights and sparkle to your cake! Multi-purpose transparent gel is fun to use, and easily tinted with Wilton Icing Colors.

Use Piping Gel for:

- writing and printing messages
- highlighting borders and leaves
- "painting" cake top scenes
- glistening accents (like water, hearts, shamrocks, bubbles, rays of sun)
- crumb coating cake for rolled fondant
- glazing yeast goods and fresh fruit for cake top decorating
- stained glass effect
- stabilizing whipped cream (see Teacher's Talk for recipe).

Stir piping gel before use (be careful not to create too many bubbles!) Thin if necessary with corn syrup. Use disposable decorating bags when working with piping gel—fill half full. Piping gel readily takes icing color—add color a little at a time until desired shade is reached.

Today, you'll learn two essential decorations, and an innovative technique using piping gel.

Writing





Tip: 2
Bag: disposable plastic
Positions:
— Bag 45° angle 3:00
— Tip: lightly touching surface to start.

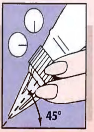
Sequence

1. **Steadily squeeze out piping gel, gliding along the surface in a smooth continuous motion.**
2. **Keep wrists straight, moving entire forearm as a single unit.**

Hold decorating bag at a 45° angle in the 3:00 position with tip lightly touching surface. Use a smooth continuous motion when squeezing piping gel. Arm movement is a must for achieving satisfactory results.

Printing





Tip: 2
Bag: disposable plastic Positions:
— Bag 45° angle 6:00 for curved and vertical lines, 3:00 (9:00) for horizontal lines
— Tip: lightly touching surface to start.

Sequence

1. **Squeeze steadily, lightly touch tip to surface to attach.**
2. **Raise tip slightly and continue to squeeze.**
3. **Stop squeezing, touch tip to surface, pull tip away.**

Piping gel is "dropped" from tip onto cake (follow a "lift, stop and attach" movement). Curves and vertical lines should be made with your bag in the 6:00 position. Horizontal lines should be made with the bag in the 3:00 (9:00) position. Be sure your tip is clean before you go on to another line.

Try this:
Practice piping gel effects on white cake circles before applying to your frosted cake.



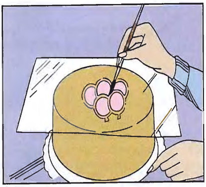


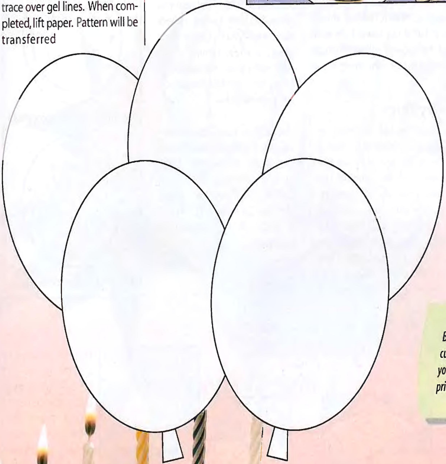
Pattern Transfer

Use piping gel to transfer patterns! Place parchment paper over pattern. Using disposable decorating bag or parchment bag, tip 1 or 2 and piping gel trace over pattern.

Turn parchment paper over and position pattern on iced cake that has crusted slightly. Using a Decorator Brush gently trace over gel lines. When completed, lift paper. Pattern will be transferred to cake.

Note: Using this method will reverse your pattern. If you choose to copy your pattern as it originally appears, you must make a reverse pattern first.







TEACHER'S TALK

As a general rule, because piping gel is transparent, use a darkly tinted piping gel on a cake iced in a light color (for best "true color" results, use piping gel on white iced cakes.)

Stabilize whipped cream for decorating—whip 1/2 pint (1 cup) heavy whipping cream to soft peak stage. Add 2 tablespoons piping gel, then continue to whip to stiff peaks. Do not overbeat.

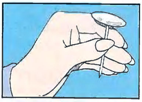
By adding 1/2 teaspoon piping gel to one cup of thin consistency buttercream icing, you'll produce smoother writing and printing.

Wilton Cookie Cutters make clever pattern presses, too! They're also great for imprinting designs on toast, cutting shaped sandwiches for parties, making pasta, cutting designs in pie crusts and more.

The Flower Nail

The flower nail is used as a revolving platform on which to build roses and other flowers.

The key to making any flower on the nail is to coordinate the turning of the nail with the formulation of a petal.



You simply hold the flower nail between the thumb and forefinger of your left (right) hand using your knuckle crease and roll it slowly out to the ends of your fingers as you squeeze out icing with your right (left) hand. Your right (left) hand moves in and out, or up and down, as it holds the decorating bag and tip at just the right angle (in most cases 45°) and keeps the icing flowing at just the right even speed. If the flower nail is put in the knuckle crease, and you use the tip of the thumb and roll it out toward the ends of the finger, it will automatically turn in the right direction.

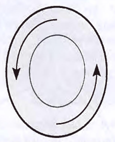
Try This:

Hold the nail as shown in the illustration. Put a dot of icing on one edge of the nail. Practice turning the nail until you are comfortable making one complete turn. Then relax your hand and start again practicing until you can do TWO COMPLETE TURNS.

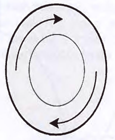
Marking Your Flower Nail

It's helpful to mark the flower nail if you have never worked with one before. It will help you form the base to the correct size, and you'll know at a glance if you're turning in the right direction! Be certain to bring your marked flower nail to Lesson 3 and 4.

Use a fine point permanent marker. Trace around a dime in the center of the nail. Draw arrows pointing COUNTER-CLOCKWISE if you are a Right-Handed Decorator, CLOCKWISE if you are a Left-Handed Decorator.



For right handed decorators



For left handed decorators

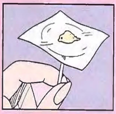
Making A Rose: The Rose Base

Roses are the most impressive, beautiful and popular of all icing flowers. A rose is created in a number of steps. Today, you'll learn the first step—how to make the base.

Getting Ready:

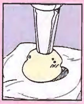
- Fit a decorating bag with round tip 12 and fill 1/2 full with stiff consistency Buttercream Icing.
- Cut wax paper into 1 1/2 in. squares.





Preparing the Flower Nail:

- Hold the nail in your left (right) hand between your thumb and forefinger so that you can turn it slowly in a counterclockwise (clockwise) direction.
- Place a dot of icing on the nail.
- Press a wax paper square onto the nail.

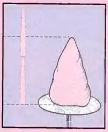


Rose Base

Tip: 12
Icing: stiff consistency
Positions:
— Nail: in left (right) hand
— Bag: 90° angle (straight up)
— Tip: slightly above nail

Sequence:

1. **Squeeze hard for base.**
2. **Relax, lift for cone.**
3. **Stop squeezing, lift tip away.**



Hold decorating bag straight up, the end of tip 12 slightly above the center of waxed paper covered flower nail, which is held in your other hand. Using firm and steady pressure, squeeze a heavy base of icing, keeping the end of the tip buried in it as you squeeze. Start to lift the top higher and decrease the pressure when the base fills out the circle drawn on the nail. Stop pressure, pull up and lift away. Rose base should be 1 1/2 times as high as the rose tip opening.

Try this:

First build up the right size base on your practice board. When you feel comfortable with the technique, try it out on the flower nail several times, using a fresh piece of wax paper each time.

It's Time to Decorate Your Cake!

For the next 45 minutes, you'll see how much you've learned by using Buttercream Icing, star tip 21 and the star fill-in method to decorate your cake. If you're using a basic shaped cake or cake board, your teacher will guide you. If your cake was made in a Wilton character pan or other Wilton specially shaped pan, follow the instructions included with that pan for decorating. Don't worry, anything not completed in class can be finished at home.



Getting Ready For Lesson 3

Read through Lesson 3 at home. Have any questions? Write them down and bring them to class to be answered and discussed!

Here's what to bring to the next class:

- **A 9 x 13 in. frosted cake, cake circle or cake board or 8 frosted cupcakes or mini cakes.**
- **Icings*:**
  - Class Decorating Buttercream—
  - 1/4 cup thin consistency in the color of your choice
  - 3 cups medium consistency in the color of your choice
  - 2 cups stiff consistency in the color of your choice for flowers.
- **Class Decorating Buttercream in colors and amounts to complete cupcakes and figure piping.**
- **Tips:**
  - Drop Flower tip 2D
  - Round tips 2, 3, 4, 12
  - Star tip 21
  - Leaf tip 67
  - Rose tip 104
  - Icing colors
- **Featherweight or disposable bags**
- **Parchment paper triangles**
- **Practice board**
- **Marked flower nail no. 7 (see p. 20)**
- **1 1/2 in. squares of wax paper**
- **Standard couplers**
- **Large coupler (optional)**
- **Small spatula**
- **Wilton icing colors**
- **Kitchen supplies listed on page 2**
- **Small derby clown heads**

***To save time in class, fill decorating bags at home!**
You'll need: a Featherweight bag fitted with coupler and tip 3 and thin consistency icing; a Featherweight bag fitted with coupler and tip 21 and medium consistency icing (you may want to stripe the bag for clowns); 2 parchment bags with stiff consistency icing, one with tip 12, one with tip 104; a parchment bag with tip 2D and medium consistency icing.

Lesson 3
Special Touches

Flowers are the most traditional, and one of the most charming ways to top a cake. Today, you'll learn how to make pretty flower decorations using the drop flower tip. You'll also review the rose base, and learn the rose center. In addition, you'll learn how to make the most popular icing border...the shell!. Figure piping is another special touch that will be covered in this lesson.

Drop Flowers

Quick, one squeeze blossoms can lavish a cake in a matter of minutes. What's more, you can do these flowers in advance, let them air dry, and save them until you need them. In this lesson, you'll make drop flowers with Class Decorating Buttercream Icing. Tip 2D is included in your kit. Other tips available are 2C, 224 and 255. Check the current Wilton Yearbook of Cake Decorating for a complete list of drop flower tips.

Getting Ready:

- Set up your practice board.
- Place drop flower tip 2D in a parchment bag or your Featherweight bag. If you wish to use this large tip with a coupler, you'll have to cut an opening on a 12 inch Featherweight bag for the large coupler tip. If you do, however, you can only use this bag with the large coupler and large tips.
- Fill bag half full with medium consistency Class Decorating Icing.
- Make a parchment bag and insert round tip 3. Color a small amount of thin consistency Class Decorating Buttercream Icing in a contrasting color; fill parchment bag.





Star Flower

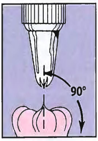
Tip: 2D, 3
Icing: medium consistency for the flower and thin consistency for the center
Position:
— Bags: 90° angle, straight up
— Tips:
-for flower: lightly touching surface
-for center: slightly above flower

Sequence:

1. **Squeeze out tip 2D star.**
2. **Stop squeezing, lift tip away.**
3. **Add tip 3 dot to center.**



Hold the bag straight up with the end of drop flower tip 2D just touching surface. Squeeze, letting the icing build up to make the flower. Stop squeezing, then lift tip away.



Decorate the flower center: Hold the bag straight up with the tip almost touching the flower. Squeeze out a dot of icing, keeping your tip buried in it. Stop squeezing, then pull your tip up and away. Your dot should have a rounded top. (Review Dots, p. 17.)

Swirl Flower

Tip: 2D, 3
Icing: medium consistency for the flower and thin consistency for the center
Position:
— Bags: 90° angle, straight up
— Tips:
-for flower: lightly touching surface
-for center: lightly above flower
— Hand:
-for flower: 1/4 twist counter clockwise (clockwise)
-flat of knuckle at 9:00 (3:00); ends at 12:00

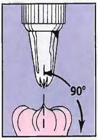
Sequence:

1. **Lightly touch surface.**
2. **Turn wrist a 1/4 twist.**
3. **Squeeze out flower as you return your wrist to natural position.**
4. **Stop squeezing, lift tip away.**
5. **Add tip 3 dot to center.**



The swirl flower is done in exactly the same fashion as the star flower except the wrist is twisted as you make it, giving the petals a natural looking curve.

Hold the bag straight up with the end of drop flower tip 2D just touching the surface. Turn



hand holding bag keeping flat of knuckle at 9:00 (3:00). As you squeeze out the icing, slowly return your hand to 12:00. Stop squeezing and lift tip away. Make a dot in the center of the flower with round tip 3.

You can make a variety of flower centers using round tip 3.

Add different centers to vary your flowers!



TEACHER'S TALK

Make drop flowers directly on your cake!

The number of openings on a drop flower tip determines the number of petals the flower has.

More than just for floral arrangements—use small drop flowers for lettering, larger drop flowers as borders!

Add Wilton Cake Sparkles™ to drop flower centers for a shimmering effect.

Make lots and lots of drop flowers—save what you don't use now for later!



The Shell

Noted as an essential cake decoration, the shell is the most popular icing technique of all. It is very important to master because it is made with a basic movement that is integral to many decorations, borders and even some figure piping, too!

Getting Ready:

- Set up your practice board.
- Insert a coupler base in your Featherweight or disposable decorating bag and lock star tip 21 onto it with your coupler ring.
- Fill bag half full with medium consistency Class Decorating Buttercream Icing.

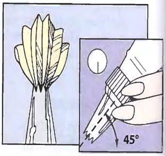
Tip: 21
Icing: medium consistency
Position:
— Bag: 45° angle at 6:00
— Tip: slightly above surface

Sequence:

1. **Squeeze hard, let icing fan out.**
2. **Let the pressure of the icing coming out of the bag lift the tip slightly.**
3. **Relax pressure, lower tip.**
4. **Stop pressure, pull to form tail.**

Hold the bag at a 45° angle to the surface and in the 6:00 position so that you can pull the bag towards you. The tip should be slightly above the surface. Now, squeeze hard, letting the icing fan out generously as it lifts the tip. Gradually relax your pressure as you lower the tip until it touches the surface. Stop the pressure and pull tip away—without lifting it off the surface—to draw the shell to a point.





As you practice the shell, try to make it in one continuous motion. The fanned end should look generous. You'll get that look from the hard pressure you apply as you start the shell rather than as a result of lifting the bag. Watch out for too much lift—it can make the shell look lumpy.

Try This:

Turn your cake as you go and pull shells towards you. You'll get better results, and it's easier too!

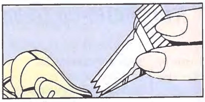


Shell Border

The shell border is one of the most versatile cake decorating techniques. You'll use it many times over for lovely top and bottom borders and all sorts of cake designs.

Simply, it's a series of shells in a row. Start the second shell so that the fanned end covers the tail of the preceding shell to form an even chain.







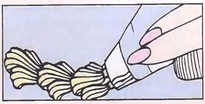
Tip 2010: Triple Shell Border

Pipe an unique triple shell border using star tip 2010. Position the tip so that two stars form the base, with the third star resting on top. (see below) This border is especially striking using the Spatula-Striping color method (see p. 12).

Position tip with 2 stars down!









TEACHER'S TALK

Try making shells using a variety of tip types (round, drop flower, basket weave, leaf) for fun, distinctive, change-of-pace borders!

Courses 2 and 3 teach different types of borders made with the shell technique.

Making A Rose: The Rose Center

Before you begin, make the rose base, following instructions on pg. 20.

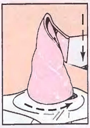
Tip: 104
Icing: stiff consistency
Positions:
— Nail: in left (right) hand
— Bag: 45° angle at 4:30 (7:30)
— Tip: wide end touching base at midpoint, narrow end up and in slightly



Sequence:

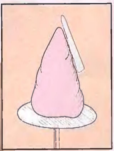
1. **While squeezing, turn nail to the end of your finger counterclockwise (clockwise); move tip up then down, overlapping starting point.**
2. **Stop, lift tip away.**

Hold nail containing base in left (right) hand and bag with rose tip 104 in right (left). Bag should be at a 45° angle to the flat surface of the nail and in the 4:30 (7:30) position. The wide end of the tip should touch the cone of the icing base at or slightly below the midpoint, and the narrow end of the tip should point up and slightly inward.





Now, you must do three things at the same time: squeeze the bag, move the tip and rotate the nail. As you squeeze the bag, move the tip up from the base, forming a ribbon of icing. Slowly turn the nail counterclockwise (clockwise) to bring the ribbon of icing around to overlap at the top of the mound, then back down to starting point.



Move your tip straight up and down only; do not loop it around the base. The motions forming the center of the rose are quite important and will be repeated as you put the petals on. You'll learn how to do that in Lesson 4. Meanwhile, be certain to master the rose base and center now with practice in class and at home!

Figure Piping

Now that you have mastered pressure control, figure piping will be easy. It's a simple method and once you understand it, you will be able to pipe just about any kind of cake trim that you want.

First we'll look at the technique in general, then apply it to make several decorative trims

Getting Ready:

- Set up your practice board.
- Insert a coupler base in your Featherweight or Disposable decorating bag and lock round tip 3 onto it with your coupler ring.
- Fill bag half full with medium consistency Class Decorating Buttercream Icing.

Icing Build-Up Technique

You'll practice this technique by piping rounded mounds of icing using tip 3.

Hold bag upright with the end of tip slightly above the surface. Start squeezing, applying a steady even pressure. As the icing begins to build up, raise the tip with it, but keep its end buried in the icing. To complete your shape, stop squeezing as you bring the end of the tip to the surface. Use the edge of the tip to shave off any point so that your end product is nicely rounded.

Some things to watch for:

- A point where the tip was means that you have raised the tip out of the icing while you are still squeezing.
- A depression where the tip was means that the icing built up around the tip because it wasn't raised as the icing mounded.
- Unwanted ripples on the sides indicate uneven pressure, incorrect bag angle or icing which is too stiff.





The Bracelet

Tip: 3
Icing: medium consistency
Positions:
- *Bag: slightly less than 90° angle*
- *Tip: slightly above surface*



Sequence:

1. **Pipe dots in various sizes.**
2. **Place side by side, in circular shape.**

Hold bag at slightly less than a 90° angle to the surface. Pipe tip 3 dots in various sizes side-by-side. Dots at end of bracelet should be small and get larger as you move toward center of bracelet. If desired, print a tip 1 letter on each dot.



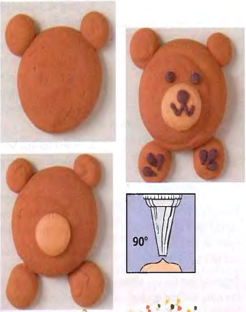
The Teddy Bear

Tips: 1, 3, 12
Icing: medium consistency
Positions:
— Bag: slightly less than 90° angle
— Tip: slightly above surface

Sequence:

1. **Pipe 1 large dot for face using tip 12.**
2. **Pipe 2 small dots for ears using tip 3.**
3. **Pipe 2 medium size dots for paws using tip 3.**
4. **Pipe small ball in center of face for snout using tip 3.**
5. **Pipe dot eyes, nose; shell shape for paw pads; "w" shaped string mouth using tip 1.**

Hold bag at slightly less than a 90° angle to the surface. Pipe tip 12 large dot for bears face. With tip 3, pipe 2 small dots about 1 1/2 in. apart for ears; 2 slightly larger dots for paws; small ball in center of face for snout. Using tip 1, add dot eyes and nose; "w" string mouth; shell shape for paw pads.





The Clown

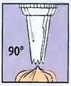
Tips: 21, 67
Bags: Featherweight or Disposable decorating bag with tip 21, parchment paperwith tip 67
Icing: medium consistency
Positions:
— Bag: 90° angle
— Tip: slightly above surface when piping body; inserted into body when piping arms and legs

Sequence:

1. **Squeeze out icing with steady even pressure to cover an area about the size of a 50 cent piece.**
2. **Begin raising the tip, allowing icing to build up, but keeping the end of the tip buried in the icing.**
3. **Stop at desired height, pull tip away.**
4. **Insert tip at base of body for leg, squeeze to draw leg out. Relax pressure, pull to a point for foot. Repeat for other leg and foot.**
5. **Insert tip into body at shoulder, squeeze as you draw arm out.**
6. **Relax pressure, pull to a point for hand. Repeat for other arm and hand.**

Make the body: Use tip 21 in upright position and the basic icing build-up technique to pipe body. Squeeze hard to build up a generous base, then slowly fill out the body by drawing the tip straight up until you reach the desired height. Pipe the legs: Insert tip into the front base of the body and draw the icing straight out. Add the feet, drawing to a point as for the hands. You may vary the position of the legs. Draw the legs straight up at the knee and back down again to the foot, or cross the legs back down again to the foot, or cross the legs (bend the crossing leg at the knee for the natural look). Pipe the arms: Insert the tip into the body at the shoulder, then squeeze as you draw the tip straight down and then across the body. To form the hands, squeeze a little harder, then relax pressure, drawing them to a point. Stop squeezing entirely before you pull tip away. Add details: Using leaf tip 67, pipe ruffles for arm and leg cuffs using a zigzag motion. Add the head: Insert a small derby clown head into the top of the body.







Try this:

Make color-striped clowns for your cake or cake circle by brush striping (see p. 12) a parchment bag fitted with tip 21 in the colors of your choice.

The Heart

Tip: 12
Icing: medium consistency
Positions:
— Bag: slightly less than 90° angle
— Tip: slightly above surface







Sequence:

1. **Pipe shell shaped figure.**
2. **Pipe a second shell shape, adjoining first.**

Using tip 12, pipe a large shell using slightly less than a 90° angle, gradually decreasing pressure to form a point. Pipe a second shell, gradually decreasing pressure and joining tail of first shell, forming a "V" shape.



TEACHER'S TALK

Insert a small pretzel stick into upright figure piped clowns to prevent them from drooping!

Wilton Candy Molds make quick, exciting 3-dimensional decorations, and are available in all-occasion, seasonal, and licensed designs. Use them for ice cubes, butter; and crafts--soap, plaster for refrigerator magnets and pins.

Wilton Icing Decorations decorate cakes, too. Plus, hot glue them onto name tags or place cards for parties.

Getting Ready For Lesson 4

Read through lesson 4 at home. Have any questions? Write them down and bring them to the next class to be answered and discussed!

Here's what to bring to the next class:

* A cake that has been frosted (it can be round, square, sheet, heart, hexagon or petal.
* Icings*:
  Class Decorating Buttercream--
  - 1/4 c. thin consistency in green for stems, leaves and writing.
  - 1/4 c. medium consistency in color of your choice for bow
  - 1 c. stiff consistency in color of your choice for sweet peas and roses
  - 1 c. medium consistency white for border
* Completed drop flowers in colors of your choice (optional).
* Piping gel tinted in the colors of your choice (optional).
* Tips:
  - Star tip 21
  - Round tips 3 and 12
  - Rose tip 104 (having three 104 tips will make decorating quicker)
  - Leaf tip 67
* Flower nail no. 7
* Practice board
* Featherweight bags, Disposable decorating bags and couplers
* Parchment triangles
* Small spatula
* Wax paper squares
* Your kitchen supplies listed on page 2

***Note: To save time in class, fill decorating bags at home!** Follow the quantities listed under "Icings" at left. You'll need: 2 parchment bags, one with tip 12, one with tip 104 with icing colored for flowers (use for roses and sweet peas). Featherweight bag with coupler and green icing (use with tips 3 and 67 for stems and leaves). Featherweight bag with a coupler (use with tip 21 for shell border and tip 104 for bow).

Lesson 4

Decorating with Flowers

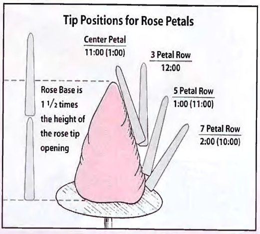
Flowers are certainly the most traditional and the most admired way to top a cake. Today, you'll learn how to make and arrange the floral components that make a beautiful cake-top bouquet!

Making A Rose: Completing The Rose

A rose is built in a series of steps—the base, the center, and the petals. You made the base on a waxed paper square on the flower nail in Lesson 2, and you used rose tip 104 to make the rose center on the base in Lesson 3. Now, lets make the remaining petals. Notice that your position for each row of petals will be quite similar except for the narrow end of the rose tip. On each succeeding row, you'll tilt the narrow end out a little further to make the petals open out.

Getting Ready:

- Fit a decorating bag with rose tip 104 and fit another decorating bag with round tip 12. Fill both bags with stiff consistency Buttercream Icing.
- Attach a 1 1/2 in. square of waxed paper to the flower nail with a dot of icing.
- Build rose base and rose center on the waxed paper.



Top Row Petals

Tip: 104
Icing: stiff consistency
Positions:
- *Bag: 45° angle at 4:30 (7:30)*
- *Tip: wide end touching base at or slightly below midpoint, narrow end straight up*

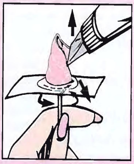
Sequence:

1. **While squeezing, turn nail to the end of your fingers counterclockwise (clock wise), move up and down, connect petal to base.**
2. **Stop, lift tip away.**
3. **Repeat for other two petals.**

Hold the flower nail with the completed rose base and center in your left (right) hand and the bag in your right (left) hand at a 45° angle to the nail surface. The wide end of rose tip should touch the base at or slightly below the midway point, and the narrow end of tip should point straight up. As with the rose center, you now must do three things at one time: squeeze the bag, move the tip and rotate the nail. While you squeeze the bag, move the tip up and down again. As you turn the nail, the up and down motion of the tip will make a half-circle shaped upright petal. Wide end of tip must touch rose base while making a petal at all times. Stop squeezing, then lift tip away. The procedure for the second and third petals is the same. Be sure your tip is clean before starting next petal. The



second petal should overlap the end of the first. And the third petal should begin by overlapping the second and end by overlapping the first. Turn the nail one third of the nail circumference as you make each petal.





Middle Row Petals

Icing and tip remain the same.

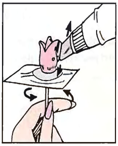
Position:
— Bag: 45° angle at 4:30 (7:30)
— Tip: wide end touching base below center of any petal, narrow end out slightly. End of tip at 1:00 position

Sequence:

1. **Make a petal as before.**
2. **Repeat for 4 more petals, with the last petal overlapping first petal.**

Proceed exactly as you did in making the top row of petals except for these two changes: (1) start the middle row with the wide end of the tip touching the rose base directly beneath the center of one of the petals in the top row, and the narrow end of the tip leaning out slightly, and (2) make five petals instead of three, with the back edge of the fifth petal overlapping the front edge of the first petal. The petals in this middle row should overlap the spaces between the petals in the first row. Remember turn the nail one-fifth of the nail circumference for each petal.







Bottom Row Petals

Icing and tip remain the same.

Position:
— Bag: 45° angle at 4:30 (7:30)
— Tip: Wide end touching base below previous row; narrow end out further, end of tip at 2:00 position

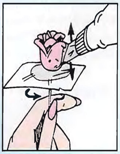
Sequence:

1. **Make 1 petal**
2. **Make 6 more petals.**

Continue as you did for the middle row, except that the narrow end of the tip should be leaning out further so the petals appear to be opening. And this time, you'll make seven petals instead of five, with the last overlapping the first and all of them overlapping the spaces between petals in the row above. Turn the nail one seventh of the circumference for each petal.



Remove rose from the flower nail by lifting the wax paper square off. Save roses for your flower spray that you will complete at the end of the class.







TEACHER'S TALK

Remove roses made directly on the flower nail with scissors! Open scissors slightly, place underneath rose and twist flower nail away. To position rose on cake, close scissors, use the end of the flower nail to push rose off scissors, pull away.

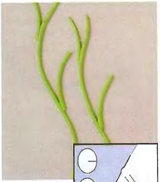
Buttercream roses can be refrigerated or frozen until ready to use.

Two-tone roses create a dramatic effect! Pipe the base, center bud and top row petals with one color. Then in a contrasting shade, add remaining petals.

Floral Sprays

Lets take a look at the order in which a floral spray is assembled. Follow the order step-by-step; with each step, first you'll practice, then you'll actually add the decoration to your cake.

Step 1—Stems





Icing: thin consistency
Tip: 3
Positions:
— Bag: 45° angle 3:00 (9:00)
— Tip: lightly touching surface

Sequence:

1. **Squeeze and draw flowing curves.**
2. **Stop squeezing, pull tip along the surface.**

Hold bag at a 45° angle to the surface. Touch the tip lightly to the surface to attach the icing as you start to squeeze. Lightly touch surface as you draw lines. To end the line, stop squeezing, and pull the tip along the surface.

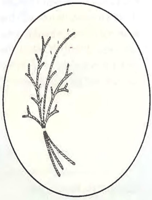
Be sure your icing is thin enough to flow out evenly. Things to watch out for: Lines that vary from thick to thin because of uneven pressure; squiggles in a line indicating that the hand hesitated while the icing kept flowing out; and balls or upturned tails at the end of the line, showing it wasn't ended correctly.

Practice piping single stems. Then try piping several stems together as if in a loose bouquet. Note that your eye is drawn to the point where the stems meet. That's called the **focal point.** The focal point is where you will place the most flowers.

Always use an odd number of main stems. Add secondary stems for a natural look. Be sure stems are evenly spaced to keep your spray in balance. Place your tip into the main stem, apply light pressure and gently pull out secondary stems. Stop pressure as you pull to a point. **If you are going to add a message to your cake, pipe the message before adding stems.**

After you have practiced stems, use green Class Decorating Buttercream Icing to draw some stems on your own cake or cake circle.



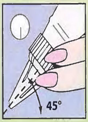


Note:

Did you remember to add Piping Gel to your icing? See Teacher's Talk, p. 35.

Step 2—Bow





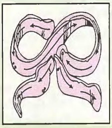
Icing: medium consistency
Tip: 104
Positions:
— Bag: 45° angle 6:00
— Tip: wide end touching, narrow end straight up

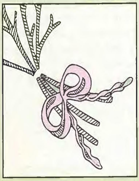
Sequence:

1. **Squeeze, loop to left.**
2. **Squeeze, loop to right.**
3. **Add two streamers.**

Hold the bag at a 45° angle 6:00 to the surface. The wide end of the tip should touch the surface and the narrow end should point straight up. While squeezing, move the tip up and around to the starting point and continue around, making a second loop on the right. The two loops should form a figure 8. Still holding bag in the same position, return to the center and squeeze out two streamers.

After you have practiced several bows, tie your floral spray together with one bow, using medium consistency Class Decorating Buttercream Icing in the color of your choice. The bow should be placed 1 in. below the focal point of the bouquet.





Step 3—Sweet Peas

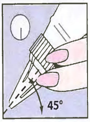
Getting Ready:

- Set up your practice board.
- Fit a Featherweight bag with tip 104 and fill half full with stiff consistency Class Decorating Buttercream Icing.
- Fit a parchment bag with tip 3 and fill half full with thin consistency Buttercream Icing.

Center Petal







Icing: stiff consistency
Tip: 104
Positions:
— Bag: 45° angle 6:00
— Tip: wide end touching surface, narrow end straight up

Sequence:

1. **Squeeze, raising tip slightly.**
2. **Stop squeezing, lower tip.**
3. **Pull away.**

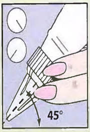
Hold the bag at 45° angle 6:00, with the wide end of the tip against the surface and the narrow end pointing straight up. Squeeze the bag and lift the tip slightly off the surface (about 1/4 inch) as the icing curls. Continue to squeeze without changing position.

Stop squeezing, and return the tip to the surface. Pull tip away.

Side Petals







Positions:
— Bag: 45° angle at 4:30 (left), 7:30 (right)
— Tip: wide end touching surface, narrow end straight up

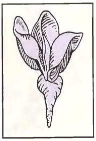
Sequence:

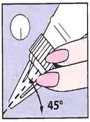
1. **Squeeze, lifting tip slightly**
2. **Stop squeezing, lower tip**
3. **Pull away.**
4. **Repeat for other side.**

Position your bag as for the center petal, but slightly to the left of it. Follow the same procedure as you did for the center petal, squeezing and while the petal curls, you lift the tip. stopping your pressure and lowering the tip back to the surface before pulling away. Repeat for the right side petal, holding the tip to the right of the center petal.

Calyx







Icing: thin consistency
Tip: 3
Positions:
— Bag: 45° angle 6:00
— Tip: in base of center petal

Sequence:

1. **Squeeze, letting icing build up.**
2. **Relax pressure, drawing down and away.**
3. **Stop squeezing, pull away.**

Hold the bag at 45° angle 6:00. Touch the base of your flower with tip. Squeeze, letting the icing build up. Slowly draw the tip toward you, relaxing the pressure as you move away from the flower. Stop and pull out and away.

Note:

Sweet peas bloom in almost all colors, ranging from white and cream to crimson and lavender. Have fun with your color choices! Your sweet peas may or may not have sepals.

After you have practiced making sweet peas, add sweet peas in the color of your choice to your cake. Remember to leave space for the drop flowers that you'll add in Step 4.



Step 4—Roses and Drop Flowers



Review Making the Rose, p. 30 & 31.

Add a mound of icing to the focal point with tip 12. Position your already made roses on the mound of icing.

Review Drop Flowers, p. 22.

If you have not premade your drop flowers at home, you may choose to make them directly on your cake. Choose one of the following tips: 2D, 224 or 225 (there are many other drop flower tips to choose from).

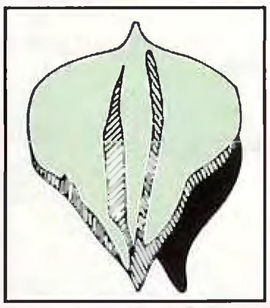
Drop the tip into a parchment bag; fill bag with medium consistency Class Decorating Buttercream Icing. Position drop flowers individually and in clusters on the stems of your flower spray; add tip 2 dot centers.

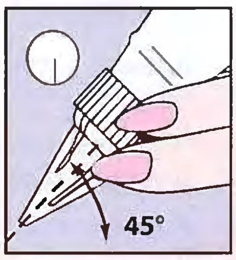
Step 5—Leaves

Vary your leaves in a number of ways: big or small depending on the size of the flowers on your cake and the tip size; long or short, depending on how long you squeeze out your icing; flat or stand-up, depending on how you complete the motion; ruffled or plain, depending on whether you jiggle the tip or pull steadily.

Basic Leaf







Icing: thin consistency
Tip: 67
Positions:
— Bag: 45° angle 6:00
— Tip: lightly touch surface wide opening parallel to surface

Sequence:

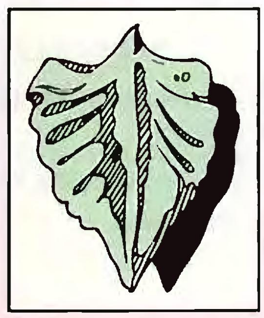
1. **Squeeze hard, lift to build base.**
2. **Relax pressure, draw to point.**
3. **Stop, lift away.**

Hold the bag at a 45° angle to the surface 6:00. Leaf tip 67 should touch the surface, and its wide opening should lie parallel to the surface. Squeeze hard to build up base, and at the same time, lift the tip slightly. Now relax pressure as you pull tip toward you, drawing the leaf to a point. Stop squeezing the bag and draw it away.

Ruffle Leaf

To make your leaf ruffled, start as you would for the basic leaf, building up your base. Then move your bag in and out in a series of quick motions to produce the ruffled effect. Complete your leaf as before.

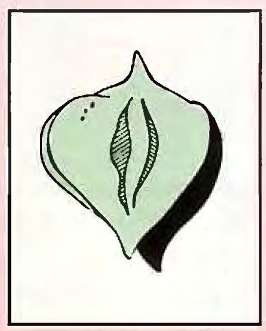




Stand-Up Leaf

Return to your starting position with tip held a little more upright than 45° angle and build up your leaf base. But then pull the tip up and away from the surface as you relax pressure. Finally, stop squeezing, and lift tip away.



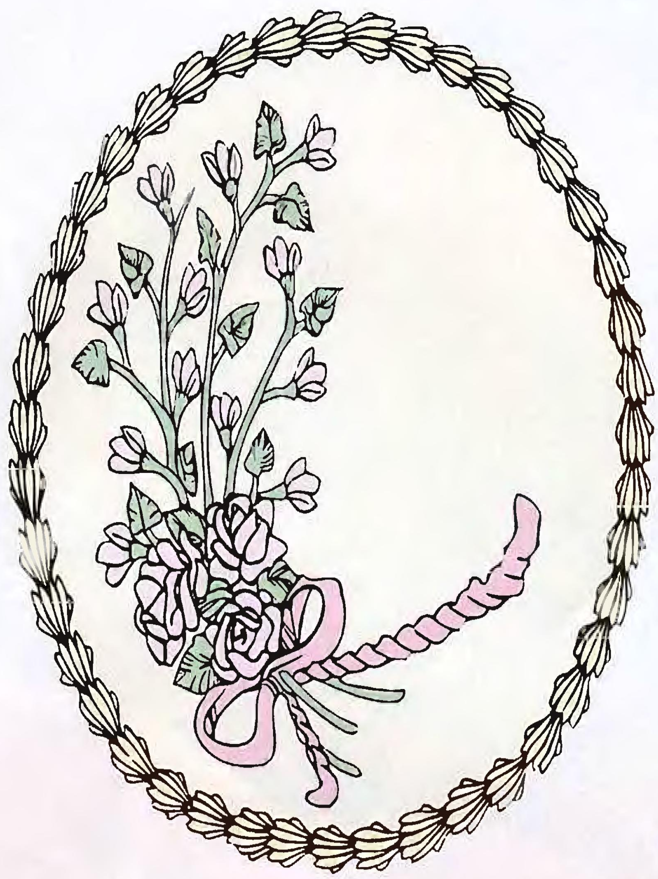


After you have practiced making various kinds of leaves, use your green Class Decorating Buttercream Icing, and add them to your floral spray. Remember to add small leaves near small flowers, larger leaves to large flowers.

Step 6—Framing

Review Shell Border, P. 25.

Add a shell border on cake top to frame your floral spray. Your floral spray is now complete!



Adjusting Tip 67

If your decorating tip 67 is new, or if you find that the leaves break as you pipe them, you may have to adjust the tip. Slide your spatula end through the tip opening. The opening should be adjusted to make it wider.

TEACHER'S TALK

Sign up for more classes!

Courses II and III present more exciting techniques, awe-inspiring floral decorations and impressive special occasion cakes.

See pages 38 & 39.

Add piping gel to your icing for pointier leaves and stems that don't break.

Use 1/2 teaspoon piping gel for each cup of thin consistency icing.




HAPPY BIRTHDAY
Vince

You Did It!

Congratulations on discovering the fun of cake decorating. You've mastered the basics and beginning techniques. Greater skill will come to you as you continue to practice. Enjoy yourself as you share this new talent with family and friends.

Now you're ready to expand your expertise by taking the advanced decorating classes–Course II and Course III. *See p. 38 & 39 for more information.*



Sign Up for Course II

Take your decorating skills to a higher level! The Wilton Method of Cake Decorating Course II introduces basketweave, advanced flowers, color flow and more!

Bring the Course II Student Cake Decorating Kit to the first class. Your teacher may also suggest other supplies necessary to complete the course. Ask for more details.





Sign Up for Course III

Advance to professional cake decorating techniques! The Wilton Method of Cake Decorating Course III introduces tiered cake assembly, rolled fondant, icing "embroidery" lily nail flowers and more!

Bring the Course III Student Cake Decorating Kit to the first class. Your teacher may also suggest other supplies necessary to complete the course. Ask for more details.

How to Bake a Great Cake

1.

Generously grease inside of pan with solid vegetable shortening. Use pastry brush to spread shortening evenly, making sure all inside surfaces are well covered. Dust with flour, tap out excess. If shiny spots remain, touch up with more shortening and flour.

2.

Simple geometric shaped pans, such as round, square, etc. (not character or novelty shaped) pan bottoms may be lined with waxed paper after greasing bottom of pan. Before releasing, gently loosen sides from pan with spatula. This method results in more crumbs on cake surface.

3.

Turn on oven 10-15 minutes before you plan to use it to allow time for it to heat to baking temperature.

4.

Measure liquids at eye level in standard liquid measuring cups.

5.

For best results, use large-size eggs (about ¼ cup each).

6.

Beat the cake mix batters for the time and speed specified. Time the beating carefully, beating only for the length of time and at the mixer speed specified in the recipe directions. Overbeating breaks down the cake structure and causes low volume and shrinkage during the cooling of the cake. Underbeating produces a lumpy batter in which the ingredients are not properly mixed.

7.

If using more batter than one cake mix yields for a large pan, mix a single package at a time; reduce oven temperature approximately 25° and increase baking time.

8.

Bake your cake immediately after mixing, as near the center (both vertical and horizontal center) of the oven as possible. Allow at least an inch of space on all sides and between the pans. If you use two oven racks, stagger the pans so one cake is not directly above the other. Time your baking accurately.

9.

Test your cakes for doneness while they're still in the oven. Because of differences in individual oven controls, be sure to test your cake for doneness according to package or recipe directions.

10.

Cool cake in pan for 10 minutes on cake rack. Larger cakes (over 14 in. diameter) may need to cool 15 minutes. If cake has cooled too long and will not release from pan, return it to a warm oven, 250°F, for a few minutes.

11.

To remove cake easily from pan, place double thickness paper towel over wire rack. The towel prevents the wire bars from breaking the crust or leaving imprints on top of cake. A clean oven rack or refrigerator shelf can be used for larger layers. Place covered rack over top of cake. Invert cake and rack at least one hour before decorating. Then brush loose crumbs off cake.

12.

Inaccurate oven temperatures account for a majority of baking problems. If your cakes have indications of underbaking, try raising the oven setting about 25°. If the problem appears to be overbaking, lower the oven setting about 25°.

13.

Cakes can be frozen for up to three months wrapped in heavy-duty foil. Cake must be thawed completely before decorating.

14.

Iced cakes must be frozen tightly wrapped. When defrosting, keep cake wrapped until completely thawed.

15.

Uniced cakes should be stored at room temperature no longer than 24 hours.

Trouble Shooting Guide for Bakers

Sometimes baking results are not a successful as they should be.
When you encounter trouble, refer to this guide for the answers.

Cake did not rise

- Overmeasurement of water and/or oil.
- Pans too large.
- Oven temperature too low—cake is underbaking.
- Overbeating, underbeating.

Cake shrunken/too small

- Overmeasurement of water and/or oil.
- Oven temperature is too high—cake is overbaking.
- Overbeating.

Cake fell or dipped; was soggy, compact or heavy

- Oven running too cool—cake is underbaking.
- Cake removed from oven before it is completely baked.
- Oven door opened before minimum baking time expired.
- Too much water and/or oil.
- Extra ingredients added to the batter. (Follow package directions.)
- Excessive overbeating or underbeating.

Cake split, humped, shrank, had holes and tunnels, was dry, coarse crumbly or burned

- All of these problems indicate overbaking. Overbaking results from too long a bake time or too hot an oven.
- Overbeating can cause split or humped cake. Dryness or crumbliness can also be caused by undermeasurement of water and/or oil or omitting an egg.

Custard-like streak across pan

- Streak across bottom of cake—too much water.
- Streak under top crust of cake—underbaking.
- Too much batter in pan, especially 3 in. high pans. (3 in. high pans should be filled only ½ full.)

Cake runs over pan

- Oven temperature too low.
- Too much batter—Fill pans ½ full to no more than ⅔ full. (3 in. deep pans only ½ full.)
- Too much water.
- Oven racks not level.
- Pans not placed in center of oven.

Cake sticks to pan/difficult to remove

- Pans not greased heavily enough. (Use at least ½-1 tablespoon for each pan.)
- Cooled improper length of time. (Before ten minutes, the cake is still warm and tender and breaks easily. After 20 minutes, the "grease" begins to harden and can "glue" the cake to the pan.)
- Cake not loosened with a knife or spatula before removal, if sides are not greased.

Cake difficult to frost

- Cake not removed from pan properly.
- Cake cooled in improper position. Cakes should cool rightside up on cooling rack.
- Cake not completely cool before attempting to frost it.
- Excess crumbs not brushed away.
- Frosting not proper consistency.

Glossary of Terms

Bag striping
Technique of adding stripes of color on the inside of the decorating bag for multi-color decorating effects.

Basketweave tip
Decorating tip with at least one serrated side for making ribbed stripes and for producing a basketweaving effect.

Border
A continuous decoration used around the top, side or base of a cake.

Cake circle
Corrugated cardboard rounds sized to provide bases for standard circular cakes.

Calyx
The cuplike green portion of the flower connecting the petals to the stem.

Coupler
A grooved insert and retainer ring for the decorating bags that allows tip changes without changing bags. The coupler has two parts: the inner coupler base and the outer coupler ring.

Decorating bag
The container that holds your decorating tip and decorating icing. Bags can be made of plastic, polyester or parchment paper.

Decorating tips
Specially-shaped, open-end tips used to form icing decorations.

Decorator's brush
Nylon brush used for color striping, smoothing icing details and painting sugar molds.

Drop flower tip
Decorating tip used to make icing flowers quickly and easily.

Featherweight bag
Reusable polyester decorating bag.

Figure piping
Decorating technique used to form figures out of icing.

Filling
Frosting, preserves or pudding that's between cake layers and holds them together.

Flower nail
Round, flat surface on a stem that is finger-held and can be rotated. Used for making different icing flowers.

Glycerin
A liquid that can be used to soften dried icing colors.

Icing
A mixture of sugar, butter, and flavorings used to cover a cake and from which decorative, edible designs are created.

Icing color
Concentrated color formula used for adding color to icing and other foods.

Leaf tip
Decorating tip used to make icing leaves.

Leveling
Removing the rounded top part or "crown" of a cake to provide a flat surface for frosting and decorating.

Meringue powder
Mixture made with pasteurized dried egg whites; used to make long-lasting, hard-drying royal icing. Safe to use uncooked in icings, meringues and mousses. Also adds strength to sugar molds and stabilizes buttercream and whipped cream icings.

Parchment bag
Disposable decorating bag formed from a parchment paper triangle.

Piping
Squeezing icing out of bag to form decoration. See also figure piping.

Piping Gel
Transparent gel that can be tinted any color for decorating or writing.

Practice board
Hard surface that can be used flat or upright for practicing decorative effects.

Rose tip
Decorating tip used to make roses, rose buds, sweet peas, ribbons, bows and ruffle borders.

Round tip
Decorating tip used to make dots and outlines. Also used for writing and figure piping.

Side decoration
Icing decorations used around the sides of a cake.

Star fill-in method
Covering part or an entire decorating surface with icing stars; used to decorate character cakes.

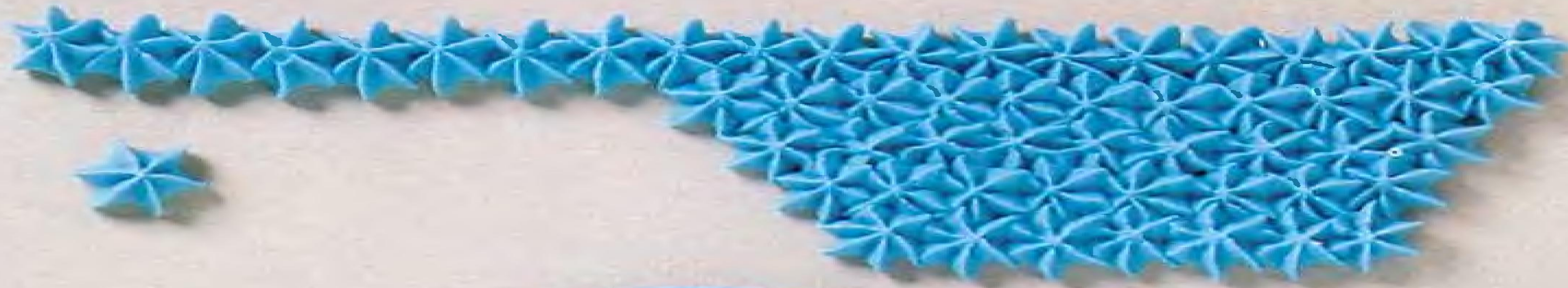
Star tip
Decorating tip used to make shells, stars, rosettes, ropes, zigzag designs and ribbed stripes.

Tip brush
Small brush that's used to clean icing out of decorating tips.

Torting
Splitting a single cake layer in half horizontally to form two layers.

Course I

LESSON 2



Tip 16 Stars



Tip 16 Curving Line



Tip 16 Tight Zigzag



Course I

LESSON 3





Tip 2D with tip 3 center Star Flower



Tip 2D with tip 3 center Swirl Flower

Tip 21 Shell



Center Variations

Course I

LESSON 2

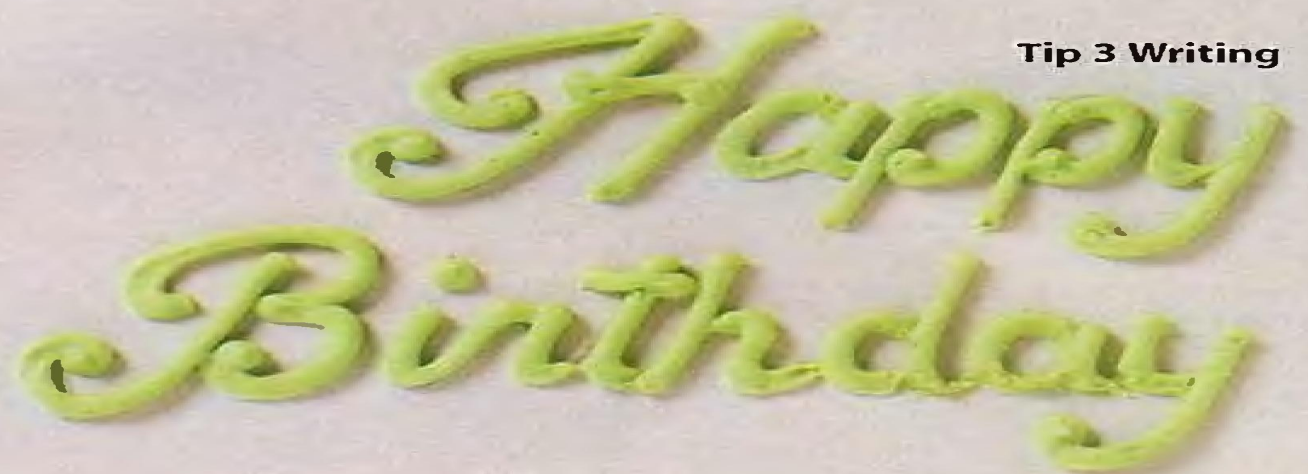


Tip 3 Outline/Pipe In

Tip 3 Printing



Tip 3 Writing



Course I

LESSON 3

Tip 3 Dots



Teddy Bear
Tip 3 and 12
with tip 1 details

Tip 12 Balls



Tip 3 Bracelet





Tip 12 Heart



Course I
LESSON 4



Tip 67 Plain Leaf



Tip 67 Stand-up Leaf



Tip 67 Ruffled Leaf

Course I
LESSON 4



Tips 104 and 3 Sweet Pea

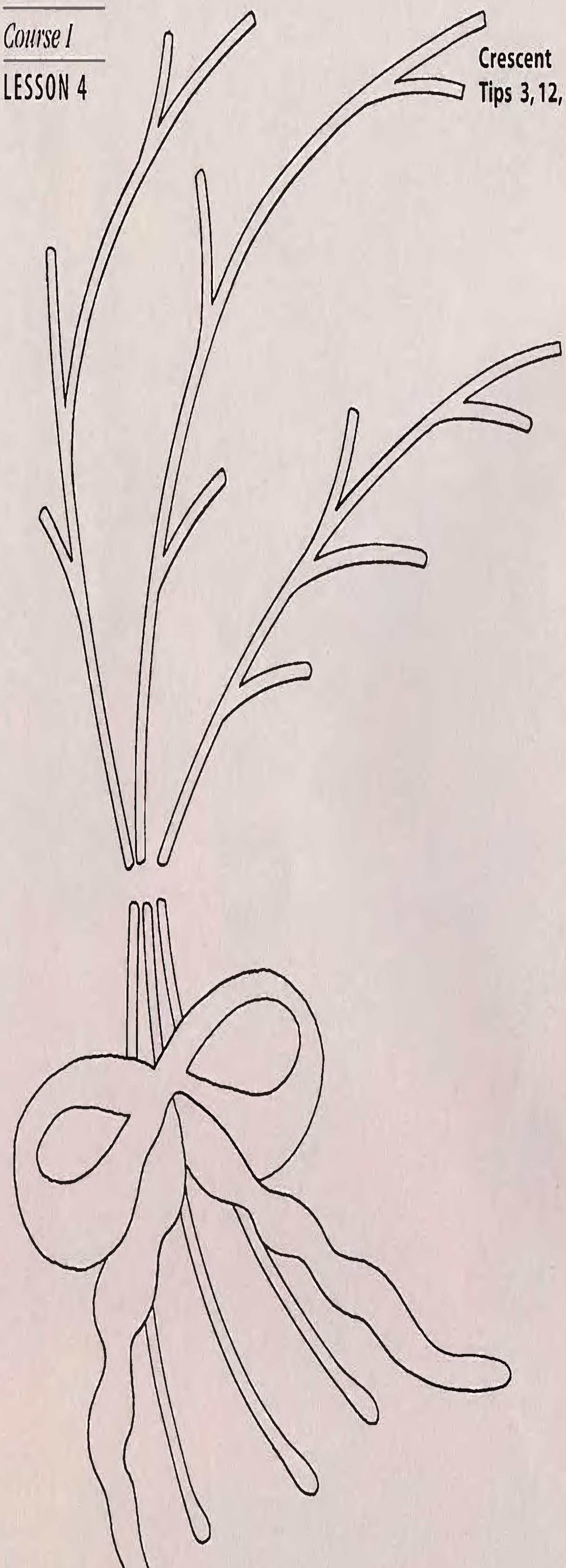


Tip 104 Bow

Course I

LESSON 4

Crescent Spray
Tips 3, 12, 67, 104



Course I

LESSON 4

Crescent Spray
Tips 3, 12, 67, 104

